

BANQUETS



EVENTS

2022 & 2023



RF Weddings



RF Weddings



CONTACT INFO:

604.823.4544 ext 225 | sales@chilliwackgolf.com | www.chilliwackgolf.com



Thank you for considering
Chilliwack Golf Club for your
upcoming event. Chilliwack
Golf Club is pleased to
host the following types
of events:

- Banquets
 - Anniversary Parties
 - Birthday Parties
 - Celebration of Life
 - Fundraiser Parties
 - Corporate Team Building
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The Chilliwack Golf Club is nestled in the heart of the Fraser Valley, centrally located between Chilliwack and Abbotsford. Your event will be surrounded by magnificent Douglas fir trees, manicured grounds, a creek that meanders through the golf course and breathtaking views of Mount Cheam and the surrounding Cascade Mountain Range.

We strive to exceed expectations by listening carefully, discussing your ideas and executing the details. Our dedicated onsite Event Coordinator will ensure every detail is looked after.

If you have further questions or would like to book an appointment, please call 604.823.4544 ext 225 or email sales@chilliwackgolf.com. Please visit our website for pictures and more information at www.chilliwackgolf.com.

Stephanie Garofano
Event Sales Manager
sales@chilliwackgolf.com

Bryan Ewart
General Manager
bryan@chilliwackgolf.com



BREAKFAST

CONTINENTAL BREAKFAST

- Fresh Baked Croissants, Tea Breads & Mini Danish Pastries
- Sweet Butter, Preserves & Honey
- Seasonal Fresh Fruit and Cottage Cheese
- Assorted Fruit Juices
- Gourmet Regular, Decaffeinated Coffee & Assortment Fine Tea

\$13.50

BREAKFAST BUFFET

- Seasonal Fresh Fruit and Cottage Cheese
- Fresh Baked Croissants & Mini Danish
- Waffles & Breakfast Syrup
- Scrambled Eggs
- Breakfast Potatoes
- Breakfast Sausages & Crispy Bacon
- Assorted Fruit Juices
- Gourmet Regular, Decaffeinated Coffee & Assortment Fine Tea

\$23.50



*** EVENT HOST TO SELECT ONE OPTION IN ADVANCE.**

Breakfast and lunch buffets require a 20-guest minimum.

Additional lunch menus available based on size of group and budget.

Lunch buffets must be served prior to 3pm

LUNCH

BUILD YOUR OWN SANDWICH BUFFET

- Chef's Daily Soup
- Salads: Cranberry Almond Slaw & Classic Caesar Salad
- Served with:
- A selection of Breads, Wraps & Buns
- Margarine, Mayonnaise, Mustard & Hummus
- Assorted Deli Meats with Tuna & Egg Salad
- Lettuce, Sliced Tomato, Thin Sliced Red Onion & Pickles
- Swiss & Cheddar Cheeses
- Dessert: Chef's Selection of Dessert Squares & Bars
- Gourmet Regular, Decaffeinated Coffee & Assortment Fine Tea

\$24.50

PIZZA LUNCH BUFFET

- Classic Caesar Salad
- Grilled Chicken, Pesto & Sun-dried Tomato Pizza
- Chorizo Sausage, Mushrooms & Bell Pepper Pizza
- Mushrooms, Spinach & Olive Pizza
- Chef's Selection of Desert Squares & Bars
- Gourmet Regular, Decaffeinated Coffee & Assortment Fine Tea

\$26.00

GRILLED BURGER BUFFET

- Country Potato Salad & Cranberry Almond Coleslaw
- Choice of One: Beef Patty, Chicken Breast, Salmon Filet or Veggie Burger*
- Herb & Garlic Roasted Baby Potatoes Served With: Mustard, Mayonnaise, Ketchup, Lettuce, Tomato, & Onion
- Served With: Relish, Mustard, Mayonnaise, Ketchup, Lettuce, Tomato, Pickle & Onion

\$19.50

GRILLED STEAK OR CHICKEN LUNCH BUFFET

- Country Potato Salad, Classic Caesar Salad and Thai Noodle Salad
- Sirloin Steak or Chicken Breast*
- Served with your choice of: Baked Potato with Sour Cream and Chives or Roast Nugget Potatoes*

\$26.50 Steak | \$23.95 Chicken

\$32.00 Both Steak and Chicken

DINNER BUFFET SELECTIONS

ENTREES:

- Slow Roasted Carved Baron of Beef au Jus and Horseradish
- Roast Leg of Lamb with Mint Jus
- Roasted Loin of Pork with Dijon Sauce
- Slow Baked Maple Dijon Ham
- Slow Roasted AAA Prime Rib & Yorkshire Pudding (Additional \$10.50/person)

GRILLED SELECTIONS:

- Marinated Sirloin Steak
- Citrus & Herb Chicken Breast
- Salmon Fillet

HOT SELECTIONS:

- Chicken Breast with Madagascar Peppercorn Sauce
- Baked Steelhead with Lemon Cream Sauce & Fried Capers
- Pork Loin with Apple Cranberry Gastrique
- Sautéed Potato Gnocchi with Pesto
- Citrus & Garlic Herb Marinated Chicken
- Tri Colour Cheese Tortellini, Garlic Cream Sauce & Arugula
- Cod Loin & Mussels with Tomato Fennel Broth

STARCH:

- Herb & Garlic Roasted Baby Potatoes
- Baked Potato with Sour Cream & Green Onion
- Rice Pilaf

SALADS:

- Thai Noodle Salad
- Potato Salad
- Cranberry, Almond & Fennel Coleslaw
- Tabouleh Couscous Salad
- Build Your Own Caesar Salad
- Spinach Salad with Green Peppercorns & Strawberries
- Marinated Roma Tomatoes & Red Onion
- Organic Mixed Greens with Dressing
- Greek Salad
- Black Bean and Sweet Corn Salad
- Curry Coconut Chickpea and Mango Salad

PLATTERS:

- Crudité Platter with Pesto Dip
- Sliced Cold Cuts Platter (available w/ Cascade or Jubilee menus)
- Fresh Fruit Platter
- Domestic & Imported Cheese Display (available w/ Cascade or Jubilee menus)
- Grilled Vegetable Platter
- Chilled Seafood Display (available w/ Cascade or Jubilee menus)

INCLUDES:

- ✓ Seasonal Steamed Vegetables
- ✓ Freshly Assorted Artisan Rolls and Breads with Whipped Butter
- ✓ Chef's Selection of Cakes, Dessert Squares
- ✓ Freshly Brewed Coffee and Teas

COAST \$37.95

Choice of 1 Entrée or Grilled Selection
Choice of 1 Hot Selection
Choice of 1 Starch
Choice of 2 Salads
Choice of 1 Platter

CASCADE \$42.95

Choice of 1 Entrée or Grilled Selection
Choice of 2 Hot Selections
Choice of 1 Starch
Choice of 3 Salads
Choice of 1 Platters

JUBILEE \$48.95

Choice of 2 Entrée or Grilled Selections
Choice of 2 Hot Selections
Choice of 1 Starch
Choice of 4 Salads
Choice of 2 Platters

**All dinner buffets & grilled selections require a 50 guest min*

HOT HORS D'OEUVRES

- Tandoori Chicken or Teriyaki Beef Satays \$36
- Prosciutto & Chevre Flatbread \$34
- Tempura Prawns with Ponzu Dipping Sauce \$36
- Wild Mushroom & Goat Cheese Mini Quiche \$32
- Spinach Spanakopita's \$32
- Spring Rolls with Mango Tamarind Chutney \$28

COLD CANAPES

- Marinated Grape Tomato & Bocconcini Skewers \$26
- Shrimp Ceviche, Sourdough Crostini, Lime Chipotle Aioli \$29
- Smoked Salmon & Herb Cream Cheese on Rye Bread \$29
- Herb Chevre in Cucumber with Candied Pecan \$30
- Tomato Bruschetta on Herb Focaccia Crostini \$26

** Price per dozen - minimum order of two dozen per selection and will be placed on a service station. Selections can be passed by service staff, additional charges apply*



PLATTERS

Platters (priced per person, minimum of 10 people)

- Fresh Market Vegetable Crudités served with a Pesto Aioli..... \$4 per person
- Display of Fresh Seasonal Fruit and Berries..... \$4.25 per person
- Deli Platter: Assorted Deli Meats, Olives & Pickles..... \$8 per person
- Imported & Domestic Cheese Platter with Fruit & Crackers..... \$8.50 per person

** Platters will be placed on a service station.*

Chef's note: a general guide to hors d'oeuvre quantities

- 3-4 Pieces PP** Short reception, dinner to follow immediately
- 4-8 Pieces PP** Longer receptions, dinner to follow a little later
- 8-12 Pieces PP** Heavy reception or light dinner
- 12+ Pieces PP** Dinner!

EFFORTLESS ADDITIONS

coffee break

- Assorted Tea Breads
\$17.00 / dozen
- Gourmet Dessert Squares & Bars
\$27.00 / dozen
- Fresh Baked Small Croissants
\$18.00 / dozen
- Freshly Baked Assortment of Cookies
\$26.00 / dozen
- Assorted Flavors Soft Drinks
\$3.50 / each
- Gourmet Regular, Decaffeinated Coffee &
Assortment Fine Tea
\$3.50 / person

**Baked goods, minimum order of two dozen per selection*

snack bar

- Smokey Bar:\$11.50 / person
Shredded Cheese, Sauerkraut & Assorted Condiments
- Poutine Bar:\$11.50 / person
Fries, Gravy, Bacon Bits, Green Onion & Cheese
- Perogy Bar:\$11.95 / person
Perogies, Sautéed with Onion & Bacon with Sour Cream on the Side
- Beef Slider Bar:\$11.50 / person
Beef Slider, Ciabatta Bun, Smoked White Cheddar & Garlic Aioli
- Taco Bar:\$11.50 / person
Beef Taco with Lettuce, Tomato, Cheese, Sour Cream, Salsa
- S'mores Bar:\$6.50 / person
Chocolate, Marshmallows, Graham Crackers & Roasting Sticks over our Fire Pit
- Ice Cream Sunday Bar:\$9.50 / person
Served with a Selection of Candies and Toppings.

**Minimum 20 people*



ROOM RATES & CAPACITIES

	CANEX PAVILION	MT. CHEAM ROOM	CREEKSIDE LOUNGE	OUTDOOR CEREMONY SITE
Golf Banquet	300	140	72	-
Wedding Banquet	300	120	-	120
Stand Up Reception	300	200	-	-
Dance Floor	YES	-	YES	-
Theatre	300	140	-	300
Classroom	300	80	-	-
U-Shape	150	40	-	-
Hollow Square	80	40	-	-
SITE & ROOM RENTAL FEES:				
April to October Weddings **	\$5,750	\$425	\$275	\$1,650*
April to October All Other Functions	\$3,750	\$425	\$275	-
November to March	-	\$325	\$275	-

Room rates are subject to availability and applicable taxes.

* Outdoor Wedding Ceremony site includes white garden chairs, tables and set up of these items.

** Pavilion Weddings - additional \$300 onsite security & liquor license compliance fee required.

BAR SERVICE

HOSTED BAR

The host agrees to pay for drinks according to their individual prices, based on consumption.

CASH BAR

Guests purchase individual drinks that they order at the bar. Personal tabs are also permitted with a valid credit card.

TICKETED BAR

Guests are provided with drink tickets. The host agrees to pay for any tickets redeemed at the bar according to the price of each drink.

Any drinks ordered without a drink ticket will be charged individually to the guest, as per a cash bar.

SUBSIDIZED BAR PACKAGE

Your guests pay a set price per beverage, and the host pays the balance. For example: Toonie Bar

BAR SELECTIONS

- Domestic Beer
- Craft Beer
- Import Beer
- Ciders
- Coolers
- Hi-Ball Well Single
- Hi-Ball Well Double
- Hi-Ball Premium Single
- Red and White Wines

NON-ALCOHOLIC BEVERAGES

- Pop
- Fruit Juice
- Virgin Caesar
- Sparkling Water
- Budweiser Prohibition
- Coffee & Tea

Please inquire for prices





CHILLIWACK GOLF & COUNTRY CLUB

banquet | terms & conditions

1. RETAINER & PAYMENT

- Chilliwack Golf Club (C.G.C.) requires a non-refundable advance retainer of \$1000.00 to be returned with signed contract to confirm the booking.
- In the event of a cancellation, the full \$1000.00 advance retainer is non-refundable and non-transferable under any circumstances.
- Chilliwack Golf Club will require a refundable security deposit of \$1,000.00, 14 days prior to your event which will be refunded 7 to 10 business days after the event assuming there are no damages or outstanding balance owing
- C.G.C. reserves the right to cancel a reservation if payment terms are not met.

2. CATERING AND ALCOHOL

- Chilliwack Golf Club (C.G.C.) is the sole provider of all food and beverage served at the event. No outside catering or beverages are permitted.
- Please note that pricing is subject to change.
- We require a guaranteed guest count no later than 14 days prior to your event. You will be charged for the guaranteed number or the actual number served, whichever is greater.
- In accordance with Health and Safety Regulations, C.G.C. prohibits guests from removing any food or beverage items after the event. Wedding Cake is the exception to this rule (where applicable).
- We will make every effort to accommodate those with allergies or food sensitivities. It is the responsibility of the client to let C.G.C. know if any special requirements are needed no later than 14 days prior to the event.
- No personal alcoholic beverages are permitted to be consumed on C.G.C. property; this includes within vehicles. Any alcoholic beverages not purchased from Chilliwack Golf Club will be confiscated.
- No alcoholic beverages are permitted to be consumed in the parking lot or outside of a designated licensed area. Unlicensed areas are indicated by signage.
- C.G.C. reserves the right to refuse alcoholic beverages to anyone who appears under the age of 19 or in the sole opinion of the staff and management, appears intoxicated.
- Provincial Liquor Laws prohibit the sale of alcohol after 12:00 am; therefore, last call will be performed at 11:45 pm.

3. TAXES & GRATUITIES

- 5% Federal Goods and Services Tax will be applied to all food, beverages, services, service charges and room rentals. 10% Provincial Liquor Tax applies to all alcoholic beverages. 7% Provincial Tax will be added to Rentals and Retail Purchases. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
- All food and beverage services are subject to a 18% service charge.

4. INCLUSIONS

- A complementary time slot for your rehearsal will be confirmed 1-2 months prior to your event date and are limited to a one-hour booking (where applicable).
- There is ample free parking at C.G.C.

5. MISCELLANEOUS

- SOCAN (Society of Composers, Authors and Music Publishers of Canada) requires that the users of music obtain a SOCAN license to perform, or authorize others to perform, copyright

music in public. A license fee for an event with music will be charged based on the guidelines set out by SOCAN and the Copyright Act of Canada.

- C.G.C. reserves the right to limit photography to pre-approved locations around the clubhouse and outdoor banquet facility and may use photos taken during an event for social media or other promotional events without financial compensation.
- For the safety of you and your guests, photos are not permitted on the golf course.
- C.G.C. is responsible for the room setup, preparation, and cleanup.
- Additional decorations and centerpieces are your responsibility to setup and teardown prior to building evacuation.
- Any use of nails, staples, tacks, glue, tape or any like materials is not allowed on any walls, doors or ceilings. Wall-safe type tape may be used with prior approval.
- The use of confetti, sparklers and or rice is strictly prohibited; a clean up fee of \$250 will apply if used.
- Candles are permitted but must be drip-less and have an enclosed flame; votives, or tea lights are recommended.
- Any items, including gifts brought to C.G.C., must be removed on the day/night of the event. Any items left behind will be discarded after 2 business days.
- Any outside vendors hired by you must follow C.G.C. décor guidelines.
- A representative of C.G.C. will make a final decision regarding the location of the ceremony based on the weather (where applicable).
- A detailed floor plan of the reception area is required a minimum of 14 days in advance.
- Dress Code: Please be aware of C.G.C.'s minimum business casual dress code when booking your event.
 - Shirts with a collar and sleeves.
 - Tee shirts, cut-offs, athletic shorts and sweatpants are not permitted at the club.
 - Blue jeans in acceptable condition are permitted.
 - You must inform your guests of our policies in advance.

6. LIABILITY

- C.G.C. reserves the right to inspect and monitor your event and discontinue services to all guests, vendors and suppliers in the case of any violations of club policy or provincial law.
- Should C.G.C. discontinue service to any or all of your guests, vendors and suppliers, you shall remain liable for all amounts owed to the club.
- C.G.C. assumes no responsibility for any loss, theft or damage to goods, property and/or equipment brought into the facility by the organizer and guests, vendors and suppliers.
- C.G.C. and its staff will not be held liable for damages or expenses in connection with personal injury, illness or accident resulting from the guests, vendors or suppliers' use of the venue.
- C.G.C. assumes no responsibility for any allergic reactions caused by supplied food.
- You are responsible to ensure that all guests, vendors and suppliers:
 - Act responsibly and do not drive a motorized vehicle if his or her ability is impaired by the consumption of alcohol or drugs.
 - Do not consume alcohol in the parking lot or any other unlicensed area on the C.G.C. property.
 - Do not use illegal substances on any C.G.C. property.
 - Do not provide alcoholic beverages to a person under the age of 19.



CHILLIWACK
GOLF CLUB

41894 Yale Rd. W,
Chilliwack, BC V2R 4J3

Directions from Vancouver:

- West on the Trans-Canada Highway
- Take exit 109 for Yale Road West
- Merge right onto Yale Rd W
- 1.3 KM turn right into Chilliwack GC

Phone: 604.823.4544 ext 225

Email: sales@chilliwackgolf.com

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